



# PEAR & CHESTNUT STUFFING

SERVINGS: 8-10 PORTIONS

## Cooking Method

- 1 Preheat your oven to 200C.
  - 2 Peel and roughly chop the shallots, core and roughly chop the pears, then add to a food processor with the pancetta cubes and parsley.
  - 3 Process until finely chopped but not "mushy".
  - 4 Melt the butter in a medium pan over a low heat, then add the processed mix and cook until softened.
  - 5 Pour the mix into a bowl, crumble the chestnuts into it, then add the chestnut purée and the breadcrumbs. Mix all with your hands.
  - 6 Grease the baking dish and put the mixture into it.
  - 7 Bake uncovered for 30-40 minutes. This can be done under your turkey.
- ! *Note: You can use this stuffing inside your turkey or goose instead of making it separately.*



## Ingredients

- 5 small shallots
- 2 medium pears
- 100g pancetta cubes
- 2 handfuls fresh parsley
- 300g vacuum packed whole chestnuts
- 250g breadcrumbs
- 2 eggs, beaten
- 75g butter plus extra for greasing the dish
- Salt and pepper

